

January 21.

**DAILY TIMES FISH BUREAU.****Today's Arrivals and Receipts.**

Sch. Lena and Maud, Bay of Islands, N. F., fare of frozen herring.  
Sch. Aloha, Bay of Islands, N. F., 900 bbls. frozen herring, 500 bbls. salt herring.  
Sch. Essex, Bay of Islands, N. F., 1250 bbls., salt herring.

**Today's Fish Market.**

Market price large western cod to split, \$2.25 per cwt., medium do., \$1.50.  
Large eastern cod, \$2.25, medium do., \$1.50  
Fresh round pollock, 70c per cwt.  
Salt bank dory handline cod, \$4.50 per cwt. for large, \$3.50 for mediums and \$2.75 for snappers.  
Fresh hake, \$1.10 per cwt.  
Bank halibut, 14 cts. per lb. for white and 10 cts. for gray.  
Salt herring, in bulk, \$3.50 per bbl.  
Frozen herring, (cargo lots,) \$3.25 per cwt.

**Boston.**

Sch. Elva L. Spurling, 1000 haddock, 14,000 cod.  
Sch. Maud F. Silva, 2000 haddock, 2000 cod, 1000 hake.  
Sch. Lafayette, 5000 cod.  
Sch. Nokomis, 2000 haddock, 3000 cod, 1600 hake.  
Sch. Catherine and Ellen, 35,000 haddock, 10,000 cod, 6000 hake, 12,000 cusk.  
Sch. Seaconnet, 6000 haddock, 300 cod, 3000 hake.  
Sch. Quonnapowit, 18,000 haddock, 18,000 cod, 7000 cusk.  
Sch. Ida S. Brooks, 6000 haddock, 300 cod, 2000 hake.  
Sch. Tartar, 45,000 haddock, 5000 cod.  
Sch. Benjamin F. Phillips, 20,000 haddock, 10,000 cod, 10,000 cusk.  
Sch. Fannie E. Prescott, 20,000 haddock, 7000 cod, 2000 hake, 12,000 cusk.  
Sch. Francis P. Mesquita, 8000 haddock, 2000 cod, 4000 hake.  
Sch. Louisa R. Silva, 23,000 haddock, 1000 cod.  
Steamer Spray, 45,000 haddock, 5000 cod.  
Sch. Louisa R. Silva, 23,000 haddock, 1000 cod.  
Sch. Belbina P. Domingoes, 10,000 haddock, 1000 cod, 2000 hake.  
Sch. Genesta, 6000 haddock, 1000 cod.  
Sch. Nautilus, 2500 cod.  
Sch. Pontiac, 11,000 haddock, 1500 cod, 1500 hake.  
Sch. Emily Cooney, 5000 haddock, 1000 cod, 2000 hake.  
Sch. Teresa and Alice, 6000 haddock, 1000 cod.  
Sch. Natalie J. Nelson, 18,000 haddock, 8000 cod, 1000 cusk, 1000 halibut.  
Sch. Joseph H. Cromwell, 5000 haddock, 1500 cod.  
Haddock, \$2 to \$3.25, per cwt.; large cod, \$4.50 to \$5.50; market cod, \$3.

January 22.

**ICED UP AND LEAKING.****Herring Sch. Earle V. S. Towed Into Halifax.****Caught in Great Gales and Crew Badly Used Up.**

Coated with ice from stem to stem, leaking badly and her crew frost-bitten as the result of an encounter with the frigid weather on the Nova Scotia coast, the British schooner Earle V. S., Captain Isaiah Zinck, bound from Bay of Islands, N. S., for Boston, with a cargo of herring, was picked up off Sambro, Monday, and towed to Halifax. The vessel was helpless and unable to make port and a tug was sent down to tow her in. The schooner had been carried by the gale from Cape Sable almost to Halifax.

**HARD PASSAGE HOME.****Sch. Agnes Ten Days Coming from Green Bank.**

Sch. Agnes, Capt. James Bowie, arrived this morning from a fresh halibut trip. Capt. Bowie reports fishing on Green Bank and was ten days coming home, having the hardest kind of a passage. Gale followed gale, and rough seas and intense cold came with them. The wind was ahead about all the time and short sail was the rule every day.

January 22.

**HERRING NEWS.****Considerable Fish Being Put in Local Freezer.****Few of the Fleet Now Remain To Arrive.**

Sch. Oregon arrived from Bay of Islands, N. F., this morning with a cargo of frozen herring. Capt. Flygore reports a hard passage.

The Br. sch. Lottie from Bay of Islands, N. F., with salt and frozen herring, arrived at Canso, N. S., January 18, as also did the steamer Atlantic, with salt barrelled herring.

The fare of frozen herring of sch. Saladin was put in the Gloucester Cold Storage Co.'s freezer yesterday.

The fare of sch. Lena and Maud, which arrived yesterday, is sold to Boston parties and the vessel will go there today.

The cargo of frozen herring of sch. Priscilla Smith was opened at New York yesterday, sales being at three cents per pound. At present the herring business there is very dull and few fish are being moved. The dealers are all praying for cold weather.

The fare of frozen herring of sch. Corsair has been sold to the Gloucester Cold Storage Co., and will be put in their freezer here.

There are now five of the local fleet yet to arrive, schs. Veda M. McKown, Blanche, Senator Gardner, Maggie and May and George Parker. The Bucksport schs. Hiram Lowell and I. M. Nicholson are also on the way with frozen cargoes, as are the chartered British schs. Ethel and Aldine and the British schs. Earle V. S. and Douglass Adams.

The continued warm spell of weather is a big drawback to the frozen herring business, as it makes trade in this line of goods exceptionally dull.

January 22.

**SMELT STRIKE IN.****Some Big Fellows Caught Yesterday in River at Essex.**

The smelt season has struck Essex in good shape and yesterday some good hauls were made at Essex river. It was at this place that such remarkable catches were made through the ice last winter. Like last winter's fish, those taken yesterday were of extra large size. Quite a number were brought here and today E. O. Brown is displaying some at his market that weigh a half pound each.

January 22.

**DAILY TIMES FISH BUREAU.****Today's Arrivals and Receipts.**

Sch. Agnes, Quero Bank, 15,000 lbs. halibut, 8000 lbs. salt cod.  
Sch. Oregon, Bay of Islands, N. F., 900 bbls. frozen herring, 60 bbls. salt herring.  
Sch. Frances P. Mesquita, shore.  
Sch. Seaconnet, shore.  
Sch. Mattie D. Brundage, shore.  
Sch. Mertis H. Perry, shore.  
Sch. Henrietta G. Martin, shore.  
Sch. Mary E. Silveira, shore.  
Sch. Carrie C., Georges, 9000 lbs. salt cod, 1500 lbs. halibut.  
Br. sch. Ethel, Bay of Islands, N. F., full cargo of frozen herring.

**Vessels Sailed.**

Sch. Thomas A. Cromwell, haddocking.  
Sch. Rebecca, shore.  
Sch. Lena and Maud, Boston.  
Sch. Pythian, shore.

**Today's Fish Market.**

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Large eastern cod, \$2.25, medium do., \$1.50  
Fresh round pollock, 70c per cwt.  
Salt bank dory handline cod, \$4.50 per cwt. or large, \$3.50 for mediums and \$2.75 for snappers.  
Fresh hake, \$1.10 per cwt.  
Bank halibut, 14 cts. per lb. for white and 10 cts. for gray.  
Salt herring, in bulk, \$3.50 per bbl.  
Frozen herring, (cargo lots,) \$3.25 per cwt.

January 22.

**Boston.**

Sch. Carrie F. Roberts, 4000 haddock, 1000 cod.  
Sch. Rita A. Viator, 1000 haddock, 2500 cod, 1600 pollock.  
Sch. Sadie M. Nunan, 4000 haddock, 1000 cod, 7000 hake.  
Sch. Reliance, 2200 cod, 500 pollock.  
Sch. Onato, 65,000 haddock, 5000 cod.  
Sch. Mary T. Fallon, 6000 haddock, 2000 cod, 1000 hake.  
Sch. Susan and Mary, 35,000 haddock, 5000 cod.  
Sch. Lillian, 10,000 cod.  
Sch. Francis J. O'Hara, Jr., 60,000 haddock, 5000 cod.  
Sch. Frances Whalen, 5000 haddock, 5000 cod, 45,000 hake, 7000 cusk.  
Sch. Valentina, 1000 haddock, 10,000 cod.  
Sch. John M. Keen, 6000 cod.  
Sch. Olive F. Hutchins, 11,000 haddock, 1000 cod, 3000 hake.  
Sch. Nettie, 200 haddock, 100 cod, 400 hake.  
Sch. Mabel Bryson, 6500 cod.  
Sch. Flavilla, 6000 haddock, 1000 cod, 1000 hake.  
Sch. Ida M. Silva, 4000 haddock, 2000 cod.  
Sch. James W. Parker, 45,000 haddock, 10,000 cod.  
Sch. Minerva, 3500 haddock, 1400 cod, 1500 hake.  
Sch. Mattie Brundage, 3500 haddock, 2000 cod, 1000 hake.  
Haddock, \$2.75 to \$3.25 per cwt.; large cod, \$5 to \$6; market cod, \$3.50 to \$4; hake, \$2 to \$5.50; pollock, \$3.

**Fishing Fleet Movements.**

Schs. Lochinvar, Bernie and Bessie, Fannie Hayden, Mary E. Sennett and Fanny Reed and sloops Defender, Liconia and Uncle Sam were at Portland Monday with fresh fish fares.

January 23.

**FISH CAN TALK.****Noted Professor Has Phonographic Records of Their Sounds.**

Silent as an oyster, has long expressed the opposite of loquacity, but scientists have been experimenting with mollusks and fish and find that at least the latter emit well-defined noises. Prof. Pellgrin of Paris states that the mackerel can be heard a yard away and that the moonfish makes a noise like a pig. Carps, chubs, red mullet and eels suggest the whistling sound one makes when breathing down a narrow tube.

United States government experts have been experimenting to prove that fish smell and taste by means of their fins and barblets. Shiners can see meat in an aquarium, but suckers swim slowly about near the bottom until their long upper lip detects the morsel.

Prof. Herrick took a bulb syringe and squirted a jet of water against the bodies of the fish and they swam away. Then he substituted raw beef juice and the catfish immediately turned and tried to bite the end of the syringe.

In his conclusions Prof. Herrick says that fish which possess terminal buds in the outer skin taste by means of these organs and habitually find their food by these means, while fish which lack these organs in the skin have the sense of taste confined to the mouth.

The catfish, like the suckers, do not perceive food with the eyes, but they trail the barblets on their chins over the bottom, and when these touch a piece of meat, the fish gobble it up.

Prof. Koellicker, working with a microphonograph, has succeeded in getting records of the noises given off by fish. He found the gurnet the best talker, and has several phonograph cylinders, which reproduce the remarks of this fish.

January 23.

**LOBSTERS SCARCE.****Portland Has Its First Importation from Provinces.**

The scarcity of lobsters along the Maine coast has necessitated the calling upon dealers in the maritime provinces to supply the markets in Portland, and the first shipment of lobsters that ever came into Portland from Canada arrived during the past week and has been since followed by several large consignments.

January 23.

**Good Stock.**

Sch. Onato, Capt. J. Henry Larkin, a Boston yesterday, stocked \$1870 as the result of her seven days haddocking trip.